



Crock Pot White Chicken Chili

Description

Crock Pot White Chicken Chili is a mouthwatering dish that is a perfect blend of creamy flavors. The BEST crock pot chicken chili recipe!

Servings: 4

4.72 from 7 votes

Prep Time 10 minutes mins

Cook Time 4 hours hrs

Total Time 4 hours hrs 10 minutes mins

Ingredients

- 2 boneless, skinless chicken breasts
- 1 large onion, diced
- 1 cup frozen corn
- 1 (17 ounce) can red beans, drained and rinsed
- 1 (19 ounce) can diced tomatoes and green chilies, undrained
- 1 cup chicken broth
- 1½ cup ranch salad dressing
- 2 teaspoons cumin
- 2 teaspoons chili powder
- 1 teaspoon salt
- 1½ teaspoons black pepper
- 1 (8 ounce) package cream cheese

Garnish

- 1½ cups shredded cheddar cheese
- 1½ cup chopped bacon
- sliced green onion

Instructions

1. Start by placing the chicken breasts at the bottom of your slow cooker.
2. Add the onion, corn, red beans, diced tomatoes, chicken broth, ranch salad dressing, cumin, chili powder, salt, and pepper to the slow cooker.
3. Give everything a good stir to ensure all the ingredients are well combined.
4. Cover the slow cooker and cook on low heat for 6-8 hours or on high heat for 3-4 hours.
5. After the cooking time is complete, carefully remove the chicken breasts from the slow cooker and shred them using two forks.
6. Return the shredded chicken back to the slow cooker.
7. Cut the cream cheese into cubes and add them to the slow cooker. Stir well to incorporate the cream cheese into the chili.
8. Cover the slow cooker again and cook on low heat for an additional 30 minutes or until the cream cheese has melted completely.
9. While the chili is finishing up, fry the chopped bacon in a separate pan until crispy. Set aside.
10. Once the cream cheese has melted, give the chili a final stir to make sure everything is well combined.
11. Serve in a bowl, sprinkle the shredded cheddar cheese on top of the chili, followed by the chopped bacon and green onion.

Notes

Storage

Store any leftovers in an airtight container in the refrigerator for up to 3 days. This chili also freezes well, so you can portion it out and freeze it for up to 3 months.

Category

1. Crockpot Recipes

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Author

rauf